

		TECHNICAL SHEET		BERNARDINI GASTONE S.R.L. VIA LAVORIA 83/85 56040 CRESPINA -LORENZANA (PI) ITALIA		VERSION		01/01									
						DATE		30/01/2020									
PRODUCT DESCRIPTION				EAN CODE		261261											
GOOSE SALAME				PRODUCT PHOTO													
ITEM NUMBER		S612															
TYPE OF PRODUCT		SEASONED RAW COLDCUT															
PRIMARY INGREDIENT		Goose meat and pork meat															
ORIGIN PRIMARY INGREDIENT		EC															
Nutritional Content for 100g																	
Energy		kJ								1762		MICROBIOLOGICAL INDEX AND PHYSICAL AND CHEMICAL CHARACTERISTICS					
Energy		kcal								424		Escherichia coli beta-glucononidase positive		ufc/g		< 100	
Fat		g								32		Positive coagulase staphylococcus (Staphylococcus aureus and other species)		ufc/g		< 100	
of which saturates:		g								13,5		Anaerobic sulphite-reducing bacteria (excluding spores and heat-resistant bacteria)		ufc/g		< 10	
Carbohydrates:		g								1		Salmonella spp.		present - not present in 25g		not present	
Of which sugars:		g								1		Listeria monocytogenes		present - not present in 25g		not present	
Protein:		g								33		Water activity (Aw)		-		< 0,92	
Salt:		g								2,3		pH		pH unit		< 7	
Type of Primary Packaging		CASED IN NATURAL FIBRE								PRODUCT DIMENSIONS		Ø ≅		6cm x 15cm			
Packaging		Plastic shrinkwrapped waterproof film, vacuum packaged		SHIPPING PACKAGING		Primary Packaging		YES									
Packaging description				Secondary Packaging		Carton		39 x 29 x 11									
Nett weight		≅ Kg 0,500		Pieces per carton				10									
Tare		≅ Kg 0,050		Net weight		≅ Kg 5,000											
				tare		≅ Kg 0,390											
PALLETIZATION: Pallet + Goods (Pallet Size: h 140 x 120 x 80cm)																	
N° Layers on Pallet:		8		Layers per 1/2 pallet		5		N° cartons per 1/2 pallet		40							
Pallet total weight		471		Layers per pallet		10		N° cartons per pallet		80							
LABELLING																	
EC Marking Number						IT 1292/L CE											
Ingredients						Goose meat 60%, pork meat 36%, salt, flavourings, sugar (dextrose, sucrose), spices. Antioxydant: E301; Preservative: E250. CASING NOT EDIBLE											
Shelf life						Days		180									
Production Lot						Production date (Day, Month, Year)											
General Indications:						Do not punture the package											
Instructions:						Open package before eating											
TRANSPORTATION AND STORAGE INDICATIONS																	
Transportation		With an Isothermal vehicle						between 0°C and +4°C									
Warehousing		In a cool and dry area away from light sources						between 0°C and +4°C									
Storage		In a cool and dry area away from light sources						between 0°C and +4°C									

ALLERGEN SHEET		
PRODUCT DESCRIPTION		GOOSE SALAME
TYPE OF PRODUCT		S612

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES	ALLERGEN PRESENCE			
	In the product yes/no	Ingredients that contain the allergen (1)	In the production site yes/no (2)	Unintentionally present in the product yes/no (3)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO		NO	NO
Crustaceans and products thereof	NO		NO	NO
Eggs and products thereof;	NO		NO	NO
Fish and products thereof;	NO		NO	NO
Peanuts and products thereof	NO		NO	NO
Soybeans and products thereof	NO		NO	NO
Milk and products thereof (including lactose),	NO		NO	NO
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof;	NO		NO	NO
Celery and products thereof;	NO		NO	NO
Mustard and products thereof;	NO		NO	NO
Sesame seeds and products thereof	NO		NO	NO
Lupin and products thereof;	NO		NO	NO
Molluscs and products thereof.	NO		NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	NO		NO	NO

- (1) Specify name of the ingredient that contains the allergen, i.e. if the allergen “mustard” is contained in the spices indicate “YES” in the first column and “SPICES” in the second column.
- (2) Indicate “YES” if the allergen is present in the product unit regardless whether it is declared or unintentionally present in said product.
- (3) Indicate “YES” if allergen contamination of the product is possible.

Based upon the information indicated in the chart above we declare that in the product specified above:

X	Allergenic substances are NOT present
	Allergenic substances ARE present and indicated in label as follows:
	The following allergenic substances can be present and are indicated on the label as “this product may contain...” or “traces of...” or “this product contains....”
X	This product is for all consumers;
	This product is not for consumers allergic to:
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STATEMENTS	
<u>ALLERGENS :</u>	Bernardini Gastone s.r.l. certifies the compliance with Reg. CE 1169/2011.
<u>GMOs:</u>	Bernardini Gastone s.r.l certifies, in accordance to the information given to us by our raw material suppliers that the products mentioned are not, do not contain, nor are obtained by genetically modified organisms. EC REG. n. 1829/2003 e EC. REG. n. 1830/2003
<u>IONIZING RADIATIONS</u>	Bernardini Gastone srl declares, according to the information provided by our suppliers of raw materials, that the products mentioned are not treated with ionizing radiation according to the provisions of the EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 and following modifications
<u>PACKAGING SUITABILITY:</u>	Bernardini Gastone s.r.l certifies that the packaging used for the primary and secondary packaging are compliant with the D.M. 21 March 1973 and is also compliant with EC Reg. 1935/04. EC Reg.n° 2023/2006. EC Reg. n° 10/2011.
<u>COMPANY SYSTEM:</u>	Our company applies the Self-monitoring plan according to the HACCP (HAZARD ANALYSIS and CRITICAL CONTROL POINT) method and in accordance with EC Reg. n. 852-853-854/04. EC Reg. n° 2073/2005 and following modifications, and EC Reg. CE n° 178/2002.

FILED BY
MAURO BERNARDINI
30.01.2020